

AROMA

black raspberry, forest floor, cola

FLAVOR

morello cherry, clove, rhubarb

FOOD PAIRINGS

bbq pork chops, salmon cakes, peking duck

VINIFICATION

The fruit was hand-harvested & sorted on Sept. 9 & 10. All clones co-fermented (15% whole cluster) in open top fermenters using both wild & cultured yeasts. A 5-day cold soak preceded regular cap management during the 12-16 day fermentations. Aged for 11-months in 15% new oak. Settled for 1-month in tank. Sterile filtered to keg.

SITE

From a selection of premier Sonoma Coast vineyards including Teac Mor, Champlin, & Barbed Oak. Pinot Noir clones Pommard, 777, & 115 planted in gravelly loam soils known locally as Goldridge, in modest elevations of +/- 200 feet. Defining features of this complex region include the omnipresent Pacific Ocean, its coastal forests, & the Laguna de Santa Rosa watershed.

NOTES

This first time for-keg-only cuvee is a blend of all our Sonoma Coast Pinot Noir lots, blended with the light pressings from our vineyard-designate lots at Hirsch, Cerise (Anderson Valley), and Saveria (SCM). Given the addition of pressed juice from two stellar, but out-of-county lots, we elected to declassify the wine from Sonoma Coast to Sonoma County. The resultant wine has considerably more complexity than most "county" wines and it benefits from the characteristics of a severe drought year--small berries, low pH, and a darker hue.

The name "Ensenada," or bay in Spanish, was inspired by the proximity of the San Pablo Bay to what was the primary fruit source for the wine--Champlin Ranch.

DETAILS

Vineyards: Champlin Ranch,
Teac Mor, Hirsch, Cerise, Saveria
Appellation: Sonoma County
County: Sonoma
Winemaker: John Raytek
Production: 100 kegs
Anticipated maturity: drink now
pH: 3.62
Brix: 23.9

Total acidity: 5.7 g/l
Residual sugar: 0.4 g/l
Alcohol: 13.6
Yield: 2-3T/acre
Clones: Pommard, 777, 115,
Mt Eden
Harvest date: CR PN 9/10,
TM PN 9/10 and 9/9

